

# MENU

<b>Toasted nuts</b> , zesty spice (GF, DF, V, VE)	\$6
Marinated mixed <b>olives</b> (GF, DF, V, VE)	\$6
Homemade <b>bread</b> , whipped garlic butter (V)	\$9
Crispy <b>white fish soft taco</b> , pickled slaw, charred corn, lime aioli	\$9
Thin cut <b>chips</b> , zesty spice, aioli (V)	\$9
Crispy <b>squid tentacles</b> , aioli	\$15
Crispy <b>honey soy chicken bites</b> , kewpie mayo	\$15
Malaysian style <b>chicken skewers</b> , homemade satay sauce	\$15
<b>Chickpea falafels</b> , beetroot hummus, tabouleh (V, VE)	\$17
Grilled <b>stone fruit salad</b> , prosciutto, local goats curd, smoked almonds, balsamic pearls (GF, VO)	\$17
Half-a-kilo Bourbon and BBQ glazed <b>chicken wings</b>	\$19
<b>Burgers</b>	
<i>Angus beef patty, truffled onions, fresh tomato, homemade pickles, brioche bun, melted cheese, thin cut chips</i>	\$28
<i>Carrot and chickpea patty, fresh tomato, homemade pickles, beetroot hummus, potato bun, thin cut chips</i> (VE)	\$28
<b>Fish 'n' chips</b> - Tempura battered white fish fillet, lemon, tartare, mixed leaves, thin cut chips	\$28
<b>Parma</b> - Crumbed chicken breast, gourmet shaved ham, Napoli sauce, gratinated cheese, mix leaf salad, thin cut chips	\$28

## **COMFORT FOOD to nourish the soul** Tuck into heartwarming flavors of cherished local traditions

<b>James St Gourmet Pie</b> - Slow cooked MSA graded local beef with our house lager, served with buttered mash potato, seasonal vegetables and crisp puff pastry	\$28
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## **SUBSTANTIAL (AVAILABLE FROM 5 PM)**

<b>Pasta</b> - Homemade stuffed pumpkin pasta, pomodoro sauce, olives, roquette, walnuts, sage, local goat's curd (V, VEO)	\$28
<b>Grilled fish</b> of the week - ask us for this week's creation	\$35
<b>Lamb</b> - Valley Spring lamb cutlets, dauphinoise, mint oil, textures of carrot, marrow jus (GF, NF)	\$46
<b>Pitch Black Angus steak</b> MSA certified. Served with potato disc, charred broccolini, marrow jus (GF, NF) 300gm Sirloin 450gm Rib Eye on the bone	\$46 \$60

## **SWEETER NOTES**

<b>Chocolate pave</b> , DoubleTree cookie crumbs, textures of citrus (GFO)	\$18
<b>Homemade cheesecake</b> , fig compote (GF)	\$18
<b>WA double brie</b> , stone fruit compote, charcoal crisps, smoked almonds (GF)	\$20

## **KIDS MENU**

<b>Kids steak</b> - with chips and broccolini	\$13
<b>Spaghetti Pomodoro</b> - spaghetti tossed in pomodoro sauce	\$13
<b>Fish 'n' Chips</b> - Tempura battered white fish fillet, lemon, tartare, thin cut chips	\$13
<b>Fruits &amp; Yoghurt</b> - Cut fruits with plain yoghurt	\$13

## **\$13 LUNCH SPECIAL (AVAILABLE 11AM - 2PM, MON TO FRI)** (Except Public Holiday. Available for dine-in only)

<b>Parma</b> - Crumbed chicken breast, gourmet shaved ham, Napoli sauce, gratinated cheese, mix leaf salad, thin cut chips	\$13
<b>Fish 'n' Chips</b> - Tempura battered white fish fillet, lemon, tartare, mix leaves salad, thin cut chips	\$13
<b>Pasta</b> - Spaghetti tossed in pomodoro sauce, roquette, olives, fetta	\$13
<b>Salad</b> - Roast maple pumpkin, kale, quinoa, fresh vegetables, toasted nuts, house dressing, balsamic pearls.	\$13

(V) = Vegetarian (VE) = Vegan (VO) = Vegetarian Option Available (VEO) = Vegan Option Available (GF) = Gluten Free (GFO) = Gluten Free Option Available (DF) = Dairy Free

Please be advised that our products either contain/or are produced in kitchens which contain/use the allergens of peanuts, tree nuts, seafood, soy, milk (or other dairy), egg, sesame, wheat (gluten), lupin and sulphite preservatives. We cannot guarantee any of our products are 100% allergen free.

We accept all credit cards (except Diners) 2% surcharge applies. A surcharge of 15% applies on public holidays.